



Ypsi Mix

312 N River Street, Ypsilanti MI

734-483-1520

www.ypsifoodcoop.org

Honeybee Alley Vandalized

—By Lisa Bashert

Just a week after the Co-op's General Member Meeting, we experienced three days of vandalism, centered on the Honeybee Alley.

On Sunday 6/2/13, Jamie Berlin, Local Honey Project volunteer, checked the Honeybee Alley bee yard and found a nucleus hive there overturned. The next evening, Monday 6/3/13, employees of the Ypsi Food Co-op found the large south hive pushed against the north hive. Supers on the smaller hive were dislodged but neither hive fell to the ground. The following morning, Tuesday 6/4/13, a

Co-op employee, Hope Thomas, discovered ketchup sprayed on the door of the Co-op as well as on the south hive. The south hive was completely toppled, with supers broken apart, the entire hive lying on the ground.



The police were called and the incidents reported. Initially, the police told us that someone was

caught the same evening, in the act of vandalism, and confessed to these acts in the Honeybee Alley. Later, it became unclear whether that was the perpetrator. The Co-op will pursue the case with the authorities.

Meanwhile, the honeybees seem to be recovering well, though the Alley remains blocked off for the present. Installing better fencing will be a first step to protecting the bees.

We'll keep the membership informed as we learn more about these distressing incidents of vandalism.

**KEEP YOUR
FRIENDS CLOSE
AND YOUR
FARMERS CLOSER.**
LOCALLY GROWN FOOD FROM LOCALLY
GROWN FARMERS.



July is Eat Local Month!



July is our month to really focus on eating local. See a list of some of our local farmers on our website: ypsifoodcoop.org

From a former baseball field, 30 wineries and scores of vineyards have sprung into existence.

Eat Local America!

Each July, members of the National Cooperative Grocers Association participate in the Eat Local America challenge in a variety of ways.

Here at the Ypsi Food Co-op, we always focus on bringing you fresh local food. To improve your access to food and support the local food

system, we are also bringing our website up to date with all our local vendors. To learn more: ypsifoodcoop.org/content/local-vendors.

When you're in the store, ask for a copy of the updated MSU Extension Service brochure on Michigan Produce Availability. It's new this year.

It's just one more tool to help you eat local.

The round logo on the left marks many of our produce items to help you identify what's grown right here in Michigan. It not only helps keep our money in our local economy, but also means fresher food and fewer emissions due to food transportation.

Local Vendor: Boskydel Winery

Boskydel is a unique name in Michigan wines: it means "a place having trees and shrubs" but also is slang for "tipsy."

It began in 1965, when Bernie Rink got hold of Phil Wagner's book, "American Wines and Winemaking." He had access to land, having bought 16 rolling acres in the middle of Leelanau County, the state's "little finger," jutting out into northern Lake Michigan. Sitting on the 45th parallel, the peninsula is on a latitudinal par with winegrowing regions in southern France and northern Italy.

In an effort to turn his five sons into economic assets, Bernie decided to plant a one-acre test plot of several French-American hybrid grape varieties. (He destroyed his sons' baseball diamond in the process.) His son Jim Rink (editor

of the American Wine Society *Wine Journal*) writes: "We used to make up lively little songs to the tune of "Tah, Rah, Rah, Boom-de-ay:"

We work at Boskydel,
the closest thing to hell.
We're never treated well,
at slave camp Boskydel!

Jim Rink continues: "Little did we know at the time, that his 'field of dreams' would eventually lead to the establishment of the commercial wine industry in northern Michigan."

Boskydel's varietals - Vignoles, Soleil Blanc, Seyval Blanc, deChaunac and Rose de Chaunac - are decidedly French in character. They are crisp, clear wines with a touch of oak and plenty of time in the bottle. The winery bottles approximately 6,500 gallons per year. Emphasis is placed on intensive viticulture. "If you grow good grapes, the wine will make itself," Bernie Rink says.



Try Boskydel Wines at our tasting, see **Events** (right).

Inside/Out Comes to the Food Co-op!

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The Ypsilanti Downtown Development Authority is behind this summer's "Inside/Out" public art program. The DDA has announced that the Detroit Institute of Arts (DIA) will be bringing reproductions of some of its most famous masterpieces from its collection to Ypsilanti in July through September 2013.

The masterpiece on the right, Albert Moore's 1878 painting, "Study for Birds," will be featured on the north side of the Co-op building.

Sponsored by the John S. and James L. Knight Foundation, this is the fourth year of the DIA's popular project, in which framed reproductions come to the main streets and outdoor spaces of Southeast Michigan.

"Community Weekends" are a new component of this year's Inside/ Out program. Residents of Ypsilanti will receive free admission to the DIA on

July 27-28, 2013, so that we can visit the museum and see the actual artwork that is gracing our city streets. Visitors that weekend will receive a 10% discount in the Café DIA and the museum shop, plus \$1 off Detroit Film Theatre (DFT) tickets, and free admission to DFT 101 Film Series screenings.

Visit the Detroit Institute of Arts website at www.dia.org for a full summer schedule of events and an interactive map of Ypsilanti's outdoor art installations. You can also keep up to date on the Inside/Out public art program by "Liking" the DIA Inside/Out page on Facebook.

Come and enjoy the art on display this summer and chill out with some house-made deli foods on the Co-op's charming patio, adjacent to our gardens. Natural beauty for body and soul!



Friday July 12, Downtown Ypsi Library Potluck 6pm, Film 7pm

Film: "DIVE" at Downtown Ypsi Library, 229 W Michigan
Immediately following the Growing Hope Monthly Potluck—please bring a dish to pass! The Sustainability Film Series is co-sponsored by YFC, the Ypsi District Library, Growing Hope, and Transition Town Ypsi. "DIVE!" is a fun documentary that discusses serious issues. This film takes a look at the growing subculture of dumpster diving, that is, retrieving perfectly good food that is no longer deemed "sellable" by grocery stores, as well as larger issues of food waste in the United States.

Saturday July 13, 2-4pm, Ypsi Food Co-op Boskydel Wine Tasting

Join us at the Food Co-op for a tasting of Boskydel Wines and sangria made with the same. (The recipe we'll be using is on page 4, so you can try making sangria at home!) We'll be tasting both the Vin Blanc and the Rosé, in addition to the sangria.

Friday-Saturday July 26-27, Riverside Park

Michigan Brewers Guild Summer Beer Fest

Michigan craft beer will be in our hearts, minds, and gullets at this 16th annual event. Go to the website www.michiganbrewersguild.org for more info and to buy tickets.

Monday July 29 6:00-6:45pm, at the Co-op

New Member Orientation

"Get to Know Your Co-op!" with a short presentation and a tour of the Food Co-op. All are welcome but new members are especially invited to attend. You get a 12% grocery discount just for attending!

July Events

YPSILANTI FOOD CO-OP

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NOTICE!

Volunteers Needed for the Ypsi Food Co-op tent at the Heritage Festival, Aug 16-18. Sign up for a shift at the YFC cashier counter.

PLUS

Impersonate Your Favorite Vegetable! Join the Co-op and members of other city organizations dedicated to a more sustainable Ypsilanti as we march together in the Heritage Festival Parade. More details: 734-483-1520 or sign up at the Co-op!



Summer Fun White Sangria

—from former YFC Board Member, Thomas Kula

- 1 1/2 bottles Riesling wine
- 3/4 cup sugar
- 1 lemon, sliced thinly
- 1 lime, sliced thinly
- 1 orange, sliced thinly
- 1 pint blueberries
- 1/2 pint seedless green grapes
- 1 handful crushed mint leaves
- 2 oz St. Germain Elderflower liqueur (optional)
- Club soda or seltzer water



Directions:

In a large pitcher, dissolve the sugar in a bit of the wine. Add the fruit, wine, mint and St. Germain (if using). Refrigerate for several hours or overnight. Just before serving, top off the pitcher with the club soda or seltzer water, stir well.

Serve over ice.